

Most Common Point Deductions in Product Development Team Activity 2024 Food Science CDE

- 1. Statement of Identity on the Principal Display Panel.**
 - a. Font must be $\frac{1}{2}$ or greater the size of the largest font on the PDP (Source: FDA Food Labeling Guide)
 - b. Must be oriented parallel with the bottom of the package and generally in the middle of the PDP.
- 2. Writing a suitable Statement of Identity.**
 - a. Only needed when the name of the product does not clearly describe its composition.
 - i. Ex: "Vanilla Ice Cream" is a clear product name.
 - ii. Ex: We know "Cheerios" is a cereal, but it's a greeting in England. The statement of identity for it is "Toasted Whole Grain Oat Cereal".
 - iii. Should not just be a list of ingredients.
- 3. Understanding of serving sizes vs. total amount in the package**
 - a. Total weight of package should be at bottom of PDP
 - b. Do not figure nutrition information on the entire package contents, just on a serving size.
- 4. Putting standard and metric units at bottom of PDP**
 - a. Weight: Ounces and grams
 - b. Volume: Fluid ounces and milliliters
- 5. Confusing the Principal Display Panel (PDP) with the Information Panel (IP)**
 - a. PDP is the front of the package, containing brand name, product name, statement of identity, claims and graphics (if applicable), and contents in standard and metric units.
 - b. IP is to the right side of the PDP (or back on thin packages) and contains the nutrition information, ingredients, allergens, and manufacturer information.
- 6. Making the Package Sketch**
 - a. Should show headings of major components of PDP and IP in relation to each other.
 - b. Does not have to be colored.
- 7. Allergens**
 - a. List the major allergens (wheat, soy, milk, egg, peanuts, tree nuts, fish shellfish)
 - b. Put "contains no allergens" to clarify that your product has no major allergens
- 8. Calculations**
 - a. Using the supplied list to take "per gram" values and calculating into values for weight of each ingredient.
 - b. 1 ounce of weight = 28.35 grams
- 9. Calculating Daily Values as a percentage**
 - a. Formula: amount of nutritional component / daily value of component X 100
- 10. Responses to Questions**
 - a. Should use full sentences
 - b. Should be very specific
 - c. Should use all information provided in the scenario
 - d. Make sure your students have an understanding of how food moves from the processor to the sale point
 - e. Make sure your students know the type of equipment used to make the product